

INDEX

Card No.

Sauces

Cherry	K-4
Cherry Jubilee	K-6
Chocolate	K-5
Coconut.....	K-5-1
Marshmallow	K-5-2
Mint.....	K-5-4
Nut	K-5-3
Lemon	K-9
Rum.....	K-3
Strawberry Glaze	K-7
Vanilla.....	K-8

Toppings

Whipped Cream	K-1
Whipped Topping	
Dehydrated.....	K-2
Frozen	K-2-1

WHIPPED CREAM

YIELD: 100 Portions (1 Gallon)

EACH PORTION: 2 to 3 Tablespoons

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cream, whipping, cold	2 qt.	1. Pour cream into chilled mixer bowl. Using whip, whip 3 to 7 minutes at medium speed or until slightly thickened.
Sugar, powdered, sifted Vanilla.	5 oz.	1 1/4 cups 2 tbsp...	2. Gradually add sugar and vanilla. Whip 7 to 8 minutes or until stiff (DO NOT OVERWHIP). 3. Cover; refrigerate until ready to serve.

- NOTE:
1. Keep cream chilled before and during serving period.
 2. Whip cream in small batches of not more than 1 gal cream (measured before whipping) at one time.
 3. In Step 1, DO NOT use a mixer bowl larger than 20 qt.

REVISION

WHIPPED TOPPING

YIELD 100 Portions: (5 Quarts)				EACH PORTION: 3 Tbsp (1/2 Ounce)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold.	3 3/4 cups	1. Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl.
Topping, dessert and bakery products, dehydrated	1 lb.	1 qt.	
Milk, nonfat, dry. ...	3 1/4 oz	2/3 cup.	2. Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; refrigerate until ready to serve.
Vanilla (optional)	1 oz.	2 tbsp.	

NOTE: When topping is used for icing cakes, fold 8 oz (2 cups) sifted powdered sugar into whipped topping.

VARIATION

- WHIPPED TOPPING (TOPPING, DESSERT AND BAKERY PRODUCTS, FROZEN):**
Omit Steps 1 and 2. Use 3 lb 6 oz (1 1/2 qt-1/2-6 1/2 to 7 lb cn) topping, dessert and bakery products, frozen. Thaw topping in chilled mixer bowl. Using whip at medium speed, whip topping 10 to 20 minutes or until stiff peaks form. Cover; refrigerate until ready to serve.
EACH PORTION: About 3 Tbsp (1/2 Ounce)

REVISION

RUM SAUCE

YIELD: 100 Portions (3 $\frac{1}{4}$ Quarts)				EACH PORTION: 2 Tablespoons (1 Ounce)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Sugar, brown, packed	2 lb 8 oz. ... 4 lb.	1 $\frac{1}{4}$ qt. ... 8 $\frac{1}{2}$ cups	1. Melt butter or margarine; add brown sugar; cook at low heat 2 minutes, stirring constantly.
Milk, nonfat, dry... Water.....	2 oz.	1 $\frac{1}{2}$ cup... 2 cups....	2. Reconstitute milk; add to sugar mixture. Cook, stirring constantly, until mixture comes to a boil. 3. Remove immediately from heat; cool 10 minutes.
Rum flavoring.....	1 $\frac{1}{4}$ cup...	4. Add rum flavoring; stir until well blended.

- NOTE: 1. Sauce may be served over puddings, plain cake, fruit cake, and ice cream.
2. One Size 0 ladle may be used. See Recipe No. A-4.

REVISION

CHERRY SAUCE

YIELD: 100 Portions (1 Gallon)			EACH PORTION: 2 ¹ / ₂ Tablespoons (1 Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pie filling, cherry, prepared	8 lb 12 oz	1 ¹ / ₄ -No. 10 cn	1. Combine pie filling with water in mixer bowl. Mix well.
Water.....	8 oz.	1 cup.	

- NOTE: 1. Sauce may be served over ice cream, puddings or plain cake.
2. One Size 0 ladle may be used. See Recipe No. A-4.

CHOCOLATE SAUCE

YIELD: 100 Portions (3 $\frac{1}{4}$ Quarts)

EACH PORTION: 2 Tablespoons (1 Ounce)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry .. Water, warm	8 oz	1 $\frac{3}{4}$ cups 1 $\frac{1}{2}$ qt	1. Reconstitute milk. Set aside for use in Step 3.
Sugar, granulated Cocoa Water, cold	3 lb 12 oz	6 $\frac{3}{4}$ cups 3 cups 2 cups	2. Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
Butter or margarine Vanilla	10 oz	1 $\frac{1}{4}$ cups 1 tbsp	3. Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately. 4. Add butter or margarine and vanilla; stir. Serve warm or at room temperature.

- NOTE: 1. Sauce may be served over ice cream, puddings or cooled plain uniced cake squares.
2. In Step 2, 1 lb chocolate, cooking, unsweetened may be used for cocoa. In Step 4, reduce butter or margarine to 2 oz (1/4 cup). Add chocolate with butter or margarine.
3. One Size 0 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

VARIATIONS

1. **CHOCOLATE COCONUT SAUCE:** Follow Steps 1 through 4. Just before serving, add 1 lb ($5\frac{1}{2}$ cups) prepared, sweetened, flaked coconut to sauce; mix well.
2. **CHOCOLATE MARSHMALLOW SAUCE:** Follow Steps 1 through 4. Just before serving, add 1 lb ($2\frac{1}{4}$ qt) miniature marshmallows to sauce; mix well.
3. **CHOCOLATE NUT SAUCE:** Follow Steps 1 through 4. Just before serving, add 1 lb (1 qt) chopped unsalted nuts to sauce; mix well.
4. **CHOCOLATE MINT SAUCE:** Follow Steps 1 through 3. In Step 4, use 1 tbsp peppermint flavoring for vanilla.

CHERRY JUBLIEE SAUCE

YIELD: 6 $\frac{1}{4}$ Quarts			EACH PORTION: $\frac{1}{4}$ Cup (2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, dark sweet, pitted Reserved juice plus water	13 lb 8 oz	1 $\frac{1}{2}$ gal (2- No. 10 cn) 1 gal.	1. Drain cherries; set aside for use in Step 5; add enough water to cherry juice to make 1 gal.
Starch, corn... Salt..... Sugar, granulated	4 oz. 1 lb 12 oz	$\frac{3}{4}$ cup. 1 tsp. 1 qt.	2. Combine cornstarch, salt and sugar. Add liquid; mix well. 3. Cook over medium heat until mixture comes to a boil. 4. Reduce heat; continue cooking slowly, stirring occasionally until sauce is thick and clear.
Flavoring, brandy	3 tbsp.	5. Remove from heat; add brandy flavoring and cherries. 6. Serve warm or cold.

- NOTE: 1. Sauce may be served warm over vanilla ice cream or cold over vanilla pudding or white or yellow cake squares.
2. One Size 1 ladle may be used. See Recipe No. A-4.

REVISION

STRAWBERRY GLAZE TOPPING

YIELD: 100 Portions (3 ³ / ₄ Quarts)			EACH PORTION: 2 ¹ / ₂ Tbsp (1 ¹ / ₂ Ounce)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Strawberries, thawed	9 lb.	1 gal.	1. Drain strawberries. Set juice aside for use in Step 2; berries for use in Step 3.
Cornstarch.	7 ¹ / ₂ oz. .	1 ² / ₃ cups	2. Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
Sugar, granulated. .	12 oz. ...	1 ³ / ₄ cups	
Reserved strawberry juice	5 lb 3 oz	2 ¹ / ₄ qt.	
Reserved strawberries	3 lb 12 oz	6 ¹ / ₂ cups	3. Fold strawberries into thickened mixture. 4. Chill topping.

NOTE: May be used as topping for cheese cake, cream pie, vanilla pudding or plain cake.

VANILLA SAUCE

YIELD: 100 Portions (1½ Gallons)				EACH PORTION: ¼ Cup (2½ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	2 lb 10 oz	1½ qt.	1. Combine sugar, starch and salt in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	5 oz.	1⅞ cups	
Salt.	¼ oz. . . .	1 tsp.	
Water, boiling. . .	12 lb. . . .	1½ gal.	2. Add water gradually to dry mixture while beating at low speed. Scrape down bowl. Continue mixing until smooth.
Margarine or butter	8 oz.	1 cup.	3. Add margarine or butter and vanilla; mix well.
Vanilla.	1 oz.	2 tbsp.	

- NOTE: 1. In Step 1, 7 oz (1⅞ cups) cornstarch may be used for pregelatinized starch. Combine sugar, starch and salt in steam-jacketed kettle or stock pot. In Step 2, slowly blend cold water into cornstarch mixture. Bring to a boil; cook 5 minutes or until thick and clear; remove from heat. Follow Step 3.
2. Sauce may be served over puddings, fruit and plain cake.
3. One Size 1 ladle may be used. See Recipe No. A-4.

LEMON SAUCE**YIELD: 100 Portions (1½ Gallons)****EACH PORTION: ¼ Cup (2 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated	4 lb.	2¼ qt.	1. Combine sugar, starch, and salt in mixer bowl; mix at low speed until well blended. DO NOT WHIP.
Starch, pregelatinized	9 oz.	2 cups.	
Salt.....	1/3 oz.	1½ tsp.	
Water, boiling....	8 lb.	1 gal.	2. Add water gradually to dry mixture while beating at low speed. Scrape down bowl. Continue mixing until smooth.
Margarine or butter, softened	8 oz.	1 cup.	3. Add margarine or butter, lemon juice and lemon rind; mix well.
Juice, lemon.....	1 lb.	2 cups.	
Lemon rind, grated	7/8 oz. ...	1/4 cup.	

- NOTE:**
1. In Step 1, 7 oz (1½ cups) cornstarch may be used for pregelatinized starch. Combine sugar, starch and salt in steam-jacketed kettle or stock pot. In Step 2, slowly blend cold water into cornstarch mixture. Bring to a boil. Cook 2 minutes or until thick and clear; remove from heat. Follow Step 3.
 2. In Step 3, 3 lb lemons A.P. (12 lemons) will yield 2 cups juice and ¼ cup lemon rind.
 3. Sauce may be served over puddings, gingerbread and plain cake.
 4. One Size 1 ladle may be used. See Recipe No. A-4.